

Chef Vlad

New years Menu 2017

150\$ par personne/ 150\$ per guest

8 invités et plus (prix sujet à changement si moins) Frais de livraison, équipe sur site, pourboire, et taxes en sus / 8 guests or more (prices subject to change if less); on site staff, gratuity, Delivery, and Taxes will be added

Malanga Croquette
Indian Vegetable Pakora
Mushroom Bruschetta
Glazed Deer Meatballs with Bergamot Lemon Balsamic
Deer Confit Puff Pastry

Rosemary and Sundried Tomatoes Focaccia
Blasanna Olive Oil and Balsamic Vinegar

Red Deer Carpaccio
Arugula and Parmesan

Pan Seared Foie Gras on Brioche
Red Wine Poached Pears and Spices

Sweet Potato and Duck Confit Pastry Bundle
Green Apple and Celery Root Coleslaw
Curry Aioli

Trou Normand

Rabbit Saddle Stuffed with Prunes and Blue Cheese
Cauliflower and Parsnip Gratin
Wild Mushroom Sauce

Delicious Three Cheeses
Peach and Apricot spread

Pavilova with home made vanilla ice cream and Hot Maple Fruits

PRIX ET INGRÉDIENTS SUJET À CHANGEMENT / PRICES AND INGREDIENTS ARE SUBJECT TO CHANGE

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